Potato Soup for 100

Makes: 100 servings

Prep Time: 1 hour

Cook Time: 1 hour or more

Ingredients:

- **½ cup** olive oil (optional)
- **2 heads** diced garlic
- **12 onions** chopped
- **2 tbsp** thyme
- **2 tbsp** basil
- **2 tbsp** oregano
- **3 gallons** water
- **10 lbs.** potatoes, cubed
- **3 tbsp** sea salt (optional)
- **2 tbsp** white pepper
- **4 lbs** carrots, chopped

Equipment:

- **30 L** soup pot

Sauté garlic for thirty seconds dry or in oil in a soup pot then add onions and spices. Sauté until onions start to brown on their edges. Add water, potatoes, carrots, and pepper. If using sat, add to water. Bring to a boil, then reduce heat to low and cover. Simmer for thirty minutes or until potatoes are soft. LAdle some of the soup into a blender and blend until smooth. (Be areful to hold the lid

very tightly onto the blender; the soup is very hot and burn you if it splashes out.) Blend about half of the soup, leaving some chunks of potato. (Note: add half to one cup of dill and make this Potato Dill soup.)

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